

California Contributes Potpie to Mrs. Wilson's Second Xmas Menu

Made of Chicken, It Is Delicious Enough to Prove a Substitute for Turkey—Plum Pudding Adopts a Dainty Disguise

By MRS. M. A. WILSON

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WHILE the turkey is really the piece de resistance for the Christmas dinner many folks really prefer chicken, or capon or roasted fowl may replace the turkey in the festive menu, or you may decide to have a California chicken potpie.

Christmas Dinner No. 2

- Oyster Cocktail
- Celery
- Salted Nuts
- California Potpie
- Sweet Potato Pone
- Creamed Onions
- Tomato Salad
- Plum Pudding
- Telegraph Hill
- Coffee

Oyster Cocktail

Place small can of tomatoes in saucepan and add:
One-half cup finely chopped onions.
One-half cup finely chopped green celery.
One level teaspoon salt.
One level teaspoon mustard.
One-half teaspoon paprika.
Beat hard to blend and then fold in stiffly beaten white of the egg and one-half cup mayonnaise.
Beat hard to blend. Cool and use.

Plum Pudding—Telegraph Hill

Cut plum pudding in thick slices and cut with biscuit cutter to shape; roll each piece in finely chopped nuts and place on a square of pastry. Bake in slow oven until pastry is delicate brown and then mask the plum pudding with the following mixture:
One-half cup marshmallow whip.
One-half cup chopped nuts.
One-quarter cup finely chopped citron.
Garnish with a Maraschino cherry and serve with vanilla sauce.

Vanilla Sauce

Place in saucepan:
One-half cup honey or cane sirup.
One-half cup water.
Two tablespoons cornstarch.
Stir to dissolve starch and bring to a boil and cook slowly for five minutes.

Now add:

- Two teaspoons vanilla.
- Pinch cinnamon.
- Pinch nutmeg.
- To salt nuts:

Shell nuts and place in fine sieve or strainer and plunge into smoking hot fat for three minutes; lift; drain well and sprinkle with salt. You may use pecans, walnuts, roasted peanuts or blanched almonds.

To blanch almonds:

Place almonds in saucepan and cover with water. Bring to a boil. Cook two minutes. Drain and then strip them from the skins.

MRS. WILSON'S ANSWERS

My Dear Mrs. Wilson: Will you please give directions for making the dough for ravioli? An Italian cook gave me the filling, invariably delicious, but the dough is tough. I often wonder if dough used for the ordinary dumpling would answer the same purpose, as it would be less bother to make. Also send me a recipe for making dough for the ravioli dumplings. Once in a while mine are quite hard. Perhaps I do not use the right proportions. BETTY.

I am inclined to believe that the real cause of your trouble is in the cooking, and will include the method with the recipe.

To make the dough for the ravioli place in a mixing bowl:

- One large egg.
- Three tablespoons of water.
- One-half teaspoon of salt.
- One-half teaspoon of white pepper.

Beat with a fork slightly, then add sufficient flour to make a stiff dough. Place the dough on the molding board and cover with a bowl, and let stand for five minutes. Now divide into three pieces and roll out very thin. It is now ready to use for the ravioli. When the ravioli are ready to cook let them

cook sweet potatoes, peel and mash; season well and add pinch nutmeg.

Three tablespoons of butter.

Spread about one-inch thick in a well-greased baking pan. Now sprinkle top thickly with brown sugar and bake in hot oven fifteen minutes.

Tomato Salad

If unable to obtain the fresh tomatoes, a splendid salad can be made from the fancy packed canned tomatoes.

Open can of tomatoes and turn in the colander to drain.

Make nest of lettuce and lift the

large part of the well-drained tomato in the prepared nest and season with the following mixture:

- One-half cup green top celery.
- Three bunches parsley.
- Two onions.
- Chop fine and serve with the following dressing:

Place in saucepan:

- Two-thirds cup water.
- One-half cup vinegar.
- Four tablespoons flour.

Stir to dissolve the flour and bring to a boil. Cook slowly for five minutes.

Now add:

- One cup oil.
- One teaspoon salt.
- One teaspoon mustard.
- One-half teaspoon paprika.
- Beat hard to blend and then fold in stiffly beaten white of the egg and one-half cup mayonnaise.
- Beat hard to blend. Cool and use.

California Potpie

Select stewing chicken and have butcher cut for stewing, leaving the breast whole. Place in saucepan and add:

- Five cups of boiling water.
- One onion.
- One small carrot.
- One faggot soup herbs.

Cook slowly until chicken is tender; let cool; now rub deep baking dish lightly with bacon drippings. Remove bones from chicken without breaking up the meat. Thicken gravy, adding:

- One cup of cooked diced carrots.
- One cup of canned peas.
- One cup of corned corn.
- Six onions, chopped fine.

Place about two-thirds of the gravy in bottom of the baking dish; lay the chicken on top; cover with balance of the gravy, spreading smoothly. Now prepare a crust as follows:

Place in saucepan:

- One cup water.
- One-half cup shortening.

Bring to boil, cook one minute, then add:

- One cup of flour.

Stir until mixture forms a ball on spoon; reduce heat and cook two minutes. Turn in mixing bowl and beat until cool. Now add four eggs, adding one egg at a time, and beating in each egg well before adding another.

Drop by the spoonful on top of the prepared chicken, just letting each spoonful touch each other; bake in hot oven forty minutes. This crust will puff and be very flaky.

Sweet Potato Pone

Cook sweet potatoes, peel and mash; season well and add pinch nutmeg.

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Two Minutes of Optimism

By HERMAN J. STICH

You Don't Have to Be a Preacher to Make the World Better and Happier

DO YOU know how Sam Walter Foss came to write his famous lines on "The House by the Side of the Road"? One day the poet was tramping along the road of a rough New England country, when, hot and weary, he came to the top of a hill. By it ran a beaten path, while a sign, "Stop and rest, and have a drink," pointed toward a spring. He followed the path and came to the spring, above which hung a gourd dipper. He drank of the coolest and clearest of water and was about to lay the dipper down when he noticed close by on a bench a basket of summer fruit with the sign, "Help Yourself."

Impressed with such unusual marks of hospitality, the poet knocked at the door of the humble home and found there a very elderly man and woman living with very few of the comforts of life.

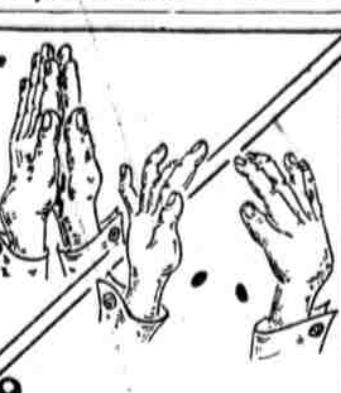
"We have but little and cannot do much," they said, "so we have taken this way of helping our fellowmen."

So, from the time of the first red cherry of spring until the last yellow apple of autumn, the basket of fruit was kept ready for the hungry traveler, while the cool, refreshing waters were overflowing for his thirsty lips.

Little wonder that the poet envied those simple souls their unselfish and sincere thought for their fellowmen, little wonder that he was stirred to unburden a tribute to the beauty of this humble and sympathetic ministry.

You don't have to be a preacher to make the world better and happier; like these simple souls, we can each of us, in our own way and sphere, do something to ease the road of our fellow travelers.

After-Dinner Tricks



No. 30—Three Coins From Two

Two pennies can be made to appear as three by holding them between the bases of the thumbs, and rubbing them back and forth rapidly.

A neat trick is to show "three" coins in this manner, then shake them between the hands and drop the two coins on the table. The audience will wonder where the third one went.

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stand for ten minutes. Place sufficient boiling water in a large flat saucepan and add:

- Two onions, minced fine.
- Two level teaspoons of salt.

When boiling drop in the ravioli. Now cover the lid of the saucepan with a piece of cheese cloth before covering the ravioli and cook as directed, keeping in mind that if you remove the lid to investigate you must be careful that none of the moisture on the lid drops in the dumplings. This is usually one of the causes of tough dumplings.

For the boiled apple dumplings place in a mixing bowl:

- Two cups of flour.
- One-half teaspoon of salt.
- Four level teaspoons of baking powder.
- One-quarter teaspoon of nutmeg.
- Three tablespoons of sugar.

Rub between the hands and then rub into the prepared flour three tablespoons of shortening and use one-half cup of either milk or water to form a dough. Then roll in the usual manner; also note the instructions about the lid used to cover the dumplings in the saucepan while cooking. Time both the ravioli and the dumplings, as they must be served at once if they are to be delicious and delicate.

My Dear Mrs. Wilson: Please give a method of cooking mushrooms. I have tried several ways but cannot get them to cook properly. Also give method to cook pork sausages to prevent bursting.

MRS. R.

Parboil mushrooms and then cook as desired; prick the sausages with a fork and cover with boiling water; cook for

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After-Dinner Tricks

My Dear Mrs. Wilson: Please give me a simple menu for a luncheon for six girls.

E. L.

Cream Tomato Puree in Cups

Celery

Salmon Croquettes Hollandaise Sauce

Pasta

Walldorf Salad

Ice Cream Cake

Coffee

Dear Mrs. Wilson—I read your columns every evening and find them so helpful. Won't you please tell me how to make dressing for chicken salad like in the hotels and restaurants?

J. B. P.

Dressing for chicken salad:

Place in a mixing bowl:

- One cup of mayonnaise.
- One-half cup of thick cream sauce, very cold.
- One teaspoon of salt.
- One-half teaspoon of white pepper.
- One bit of garlic.
- Mix and use for salad.

Dear Mrs. Wilson—Would you kindly let me know how to render fresh lard? How much salt and water to ten pounds of pork lard and how long to cook same? MRS. A. J.

To render the lard chop the fat fine and then place in a kettle and cover with cold water. Bring to a boil and cook slowly until all fat is extracted from the cracklings. Strain and then press the fat hard and let cool. Remove the cake fat and melt and strain through a piece of cheesecloth. The size of the utensil in which the fat is cooked will determine the length of time.

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